



# *Antica Cascina dei Conti di Roero*

## Roero Arneis

**DOCG WHITE WINE**



The grape variety cultivated on these hills originated since 1478 with the name "Renexium". Roero soil composition, made up of sands and marine fossils, grants the wine its richness in perfume and elegance.

### **GRAPE VARIETY**

100% ARNEIS

### **SOIL**

Sandy with alkaline PH

### **COLOUR**

Light straw yellow with greenish highlights

### **BOUQUET**

Soft and delicate, with hints of camomile flowers blending with overtones of fresh fruit and honey

### **TASTE**

Crisp, balanced and very pleasant. Flowery touches are still noticeable in the aftertaste, with notes of bread crusts, golden delicious apples and pineapple

### **SERVING TEMPERATURE**

11 - 13 °C

52 - 55 °F

### **FOOD COUPLING**

With cold meat and fish hors d'oeuvre, grilled or overcooked fish